



NAME Tillingham R 2020

ESTATE Tillingham,

Peasmarsh, East Sussex, UK

VINTAGE 2020

ALC 10.5% VOL GRAPE(S) 100% Regent

#### TASTING NOTE

Blackberry and violets on the nose. Fresh and slightly crunchy currants on the palate, bright acidity and soft round tannins.

Suitable for vegetarians / vegans: YES

## BACKGROUND/VINIFICATION

Regent grapes from a nearby vineyard in Sussex, conventionally grown. The fruit was divided into a number of different batches, including whole bunch carbonic, 100% destemmed carbonic, both in concrete (some of the free run from the former was racked to barrel); the rest was a mixture of whole bunch and destemmed berries. Total time on skins between 4 and 10 days. Spontaneous malolactic in stainless steel after pressing. Bottled via gravity with no additions.

# SHORT HISTORY

- Zero added sulphur.
- Wild ferment.
- Zero filtration.
- Zero fining.

## **SERVING**

Store away from direct sunlight.

Drink now and over the next 3 years.

Serving temperature 10 – 12 degrees Celsius.

## **TECHNICAL**

Free SO2: <10 ppm Total SO2: <20 ppm Acidity: 7.8 g/l

Residual sugar: 0 g/l

Bottles produced: 2998 bottles

Lot number: L-2020-2